

## HOT FORK BUFFET SUGGESTIONS

The following items are for you to choose as many or as few as you would like to offer your guests

Home made Moroccan tagine of lamb served with lemon scented cous-cous

Puff pastry beef and ale pie

Mild chicken passanda with Naan bread

Glazed short crust pastry topped ham and turkey

Roast Rib of pepper crusted beef from the carving table with Yorkshire puddings and beef gravy

Whole redcurrant glazed boned leg of lamb carved at the serving table

Roasted loin of pork with crispy crackling and baked apples with sage gravy

Diced beef korma with poppadoms and fragrant braised rice pilau

Oriental lemon chicken with cashew nuts and chow mein with prawn crackers

All served with a selection of vegetables selected from –

Buttered Chantenay carrots

Braised red cabbage

Fine blanched beans

Roasted root vegetables

And a choice from the following potatoes – buttered new, fried potatoes with red onion, buttered mashed potato, or herb roasted potato wedges.

You can also choose if you prefer – buttered penne pasta, ragout of mushrooms, braised pilau rice, or braised large borlotti beans with garlic and rosemary.

Don't forget for the more substantial meal, you can always add a starter and/or dessert to the above should you require them